

HARD-SAUCE RECIPES GIVEN BY MRS. WILSON

Various Flavorings Can Be Added for Use With Different Desserts—Walnut Chocolate Pudding Is Delicious

By MRS. M. A. WILSON

AN OLD cook never says that a professional chef never lays a knife down without first wiping it, and that to throw a spatula, knife or egg-beater into the sink or a dishpan of water is to ruin them. Rinse off at once and wipe dry and also wipe the can opener the instant you are through using it. This will prevent it from carrying odors of food to other packages as they are opened.

Always rinse with cold water the wooden chopping bowl or wooden spoons. This prevents their absorbing the flavors of foods and also always makes for kitchen efficiency.

Beans, peas and lentils are carefully looked over to discard the broken and bruised ones and then they are placed in fruit jars, for instant use. Various herbs are dried and then put in jars.

Now that parsley is abundant, it is a splendid time to dry it. Wash and shake dry and then place in shallow pan in a sunny spot and turn occasionally and then dry by rubbing between the hands. Sift through a colander and pack into jars. The dried parsley is useful for garnishing, as it will be quite green.

A pint jar of flour, brown to a deep mahogany color for gravies and sauces and two cups of bread crumbs made from the stale leftover bread may also be put in jars for future use. Put the well-dried bread through the food-chopper and then sift through the colander. Place in a shallow pan and use for garnishing and the sifted crumbs for crumbing fried foods.

Some Varieties of Hard Sauce Hard sauce is made by creaming three-quarters cup of butter, three-quarters cup of powdered sugar, cream together and then for variety add one of these: Stiffly beaten white of egg beaten for five minutes. Yolk of egg beaten for three minutes. One tablespoon of vanilla extract. One tablespoon of strained lemon juice. One tablespoon of maraschino sirup from cherry bottle. One tablespoon of strawberry or cherry preserves. One and one-half tablespoons of orange marmalade. Three tablespoons of caramel sirup. Three tablespoons of crushed pineapple. One crushed banana. Two tablespoons of grape juice. Three tablespoons of cranberry jelly. This variety of hard sauce will go splendidly with almost every kind of pastry, pudding and cake.

Cream Lemon Pudding Place in a saucepan three tablespoons of butter, seven tablespoons of sugar, yolks of two eggs, cream until light and fluffy and then gradually beat in five level tablespoons of flour. Great rind of three-quarters lemon, three tablespoons of lemon juice, pinch of salt. Beat to thoroughly mix and then pour on slowly and beat hard to blend one and one-half cups of scalding milk. Cook for five minutes and then remove from the fire and set the saucepan in a pan of cold water to chill. When cold fold in the stiffly beaten whites of the two eggs and pour into buttered custard cups. Set the cups in a pan of water and bake in a moderate oven for twenty minutes. Remove, cool and then chill. Turn from the cups on a thin slice of cake and use in cream sauce for serving. Garnish with No. 7 hard sauce.

Lemon Sauce Three-quarters cup of sugar, one cup of water, three tablespoons of cornstarch. Stir to dissolve the starch and then bring to a boil and cook for three minutes, then add.

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Look for the winners of the PRIZE MENU CONTEST on Monday.

There are three prizes awarded for the best dollar and a half dinner for four persons submitted during this week.

The First Prize Is \$2.50

And there are two other awards of a dollar each. In sending in a menu be sure to have your correct name and full address, so that a check can be sent you if you win a prize. Write the date clearly and include a sales slip of all materials used. Only staples and foods that are in season must be mentioned. Address all menus to Mrs. Wilson's Menu Contest, Evening Public Ledger, Independence Square.

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Great rind of one-quarter lemon, Juice of one-half lemon.

Bread Custard Pudding Place three cups of milk in a bowl and then add two eggs. Two-thirds cup of sugar. One-half teaspoon of nutmeg. Beat to mix and then add two and one-half cups of bread, cut in one-half inch pieces. Place in the top shelf in a moderate oven and bake for thirty-five minutes.

Walnut Chocolate Pudding Place in a saucepan two cups of milk, four level tablespoons of cornstarch, five level tablespoons of cocoa, Pinch of salt. Stir to dissolve the starch; bring to a boil and cook, then add one-half cup of sugar, One-quarter cup of finely chopped walnuts.

Stir to blend and then cook slowly for five minutes. Cool and then pour into tall glasses and sprinkle the top with pieces of broken walnuts and then top with fruit whip.

Peach Tapioca Wash one cup of pearl tapioca in plenty of water and let soak overnight in just water enough to cover. In the morning add one and one-half cups of water and cook until the tapioca is clear and transparent, using a double boiler. Now: Two cups of crushed peaches, One cup of sugar. Cook for a few minutes longer, then let cool and fill into shallow custard cups with hard sauce and a thin slice of peach.

Try This Layer Cake Place in a mixing bowl one cup of sugar, One-half cup of shortening, Two eggs, Cream well and then add two and one-half cups of flour, Five level teaspoons of baking powder, One-half level teaspoon of powdered mace, One cup of milk.

Beat to mix and then bake in two well-greased and floured layer cake pans in a moderate oven for twenty-five minutes. Remove and then cool and put together with a chocolate filling made as follows: One cup of sirup, One cup of water, One-half cup of cocoa, Five level tablespoons of cornstarch. Stir to dissolve the starch and then bring to a boil and cook slowly for five minutes. Remove from the fire and add one teaspoon of vanilla extract, One-half teaspoon of cinnamon extract, Pinch of salt.

Cool and then use for filling. Now ice the top with hard sauce by using the No. 1 method and then sprinkle with finely chopped nuts.

Onions Corn Onions Peas Coffee Bread Butter White Cherries SALES SLIP

One and one-quarter pounds of Hamburg steak \$1.14 One-quarter pound potatoes \$0.14 One big cucumber \$0.10 One pound of onions \$0.10 One quart of corn \$0.10 Three cantaloupes \$0.15 One loaf bread \$0.15 One-quarter pound of butter \$0.15 Ice \$0.05 Lemon \$0.05 One-quarter pound of sugar \$0.15 One-half pound lard \$0.15 Total \$1.17

Mrs. S. Reigel, 2625 Hollywood street

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WITH YOUR BEST SUIT



Dear Cynthia—I have been living in Philadelphia two years and in all that time I have had but one sweetheart. I don't know any one else. I have had a quarrel with him three months ago and will not make up with him again.

I am a terribly lonesome and sad. I need a friend and sweetheart. I positively must have some one to love. Can or will you not please introduce me to some one who would rather have a "pal" than a wife? I will never marry. PENNSYLVANIA DUTCH.

Cynthia, I am sorry you are lonely, but she cannot introduce any one to you or to any other correspondent of the column. It is too bad to hold ugly feelings against one if anything can be done to make things better.

Again "Two Disgusted Girls" Write Dear Cynthia—We would like to answer "Masher's" letter and tell him how much we have said with which we cannot agree.

We were not surprised in the least when you said that you were tired of such girls who will even lower themselves enough to tell or hint about how much they love the silly, cheap loving and kissing.

We don't know what to think of you giving the way you are going. It is very unrespectable. If you were what you could be you would not be so much as to make these young ladies indulged in.

Now wake up, "Masher," and the rest of you mushy ones. Don't be an example from the worst. Try some of the good ones.

We were very glad that at least one of you mushy ones spoke up, though we hoped for more.

We will say any more, as it is useless; yet we are all hoping for something better.

TWO DISGUSTED GIRLS.

"Miss Suffrage" Writes Dear Cynthia—I have read with much interest the various criticisms on my poem, "The Victory of 1920." I must say, wrote a splendid poem which gave me a thrill when I read it, as it proved her true womanhood. Why, Cynthia, I am so disappointed; I thought you a woman. I am inclined to think you are a man. It is also of the male sex; and I must tell him right now. I don't agree with him when he says that you are a man. It was a little off course. Why aren't you in favor of a woman President? Women should be in the White House, but you, gods, don't keep her in the kitchen all her life; she likes to see the world from the porch like. The world is turning upside down; and since the famous world war peace has not come (not in your time, though). Can't you see for yourself that the world, as you think it would make more than a gentle and gradual change to straighten those "terrible state of affairs"? What makes you think that "Semper Fidelis" is a business man? You are a man. The strong hand of man has failed to bring the world to its former peace? "There are no more wars" is a lie. You would fight it as well as put it right side up (exact words). The first world war was a failure. It is not over. It need these days. Last, but not least, since God is the creator of heaven and earth, it is His will that we should be at right as well as put it right side up. How about it? Did it ever occur to you?

From out of sleep and dreams we wake To other dreams; and then To sleep and dream again.

MISS TWENTY-ONE.

Perhaps "Semper Fidelis" will answer your letter.

We Broke Two Engagements Dear Cynthia—I am again writing you for your advice, which certainly helped me out last time.

The girl I was engaged to an acquaintance with who asked if he could call. I certainly consented. After waiting for him at the door for an hour, he called me up and apologized. I immediately accepted his apologies, and he again called me up and apologized. I waited for him an hour after the appointed time and he did not show up. He called me up and apologized. I would like to still keep his friendship; but I would like to know if he was making a mistake in coming to me. Now please tell me a way I could keep his friendship and still ask him what he meant by doing so?

Why should you want to keep up friendship with a man who has been so much disappointed in you? I am sure you would not want to be engaged to a man who has been so much disappointed in you. I am sure you would not want to be engaged to a man who has been so much disappointed in you.

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Why should you want to keep up friendship with a man who has been so much disappointed in you? I am sure you would not want to be engaged to a man who has been so much disappointed in you. I am sure you would not want to be engaged to a man who has been so much disappointed in you.

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Please Tell Me What to Do

By CYNTHIA

Try Electric Treatment Heart-broken and Downcast. An electric needle is the only thing which will remove superfluous hair permanently, and that is not always sure.

Glad You Were Pleased "Eleanor"—I am glad your name was in the contest and that you liked the contest very much. I am sure you will be a duty to register and vote. Good women will be able to do a great deal.

Sorry to Refuse Dear Cynthia—I have been living in Philadelphia two years and in all that time I have had but one sweetheart. I don't know any one else. I have had a quarrel with him three months ago and will not make up with